

Spirito by enartis

Simpler, More Sustainable, and More Efficient Fermentation for Distillation

The **SpiritoSpeed** yeast range and **SpiritoActive TWO** nutrient are both part of the **Spirito Easytech** lineup, developed to simplify fermentation management and improve operational efficiency.

Easytech CERTIFIED BY ENARTIS

Easytech technology enables direct inoculation without a rehydration phase, reducing handling requirements while supporting reliable fermentations and high-quality distillate production.

Why choose Easytech?

- **DIRECT INOCULATION**
  No yeast rehydration required, making the process simpler and more standardized.
- **TIME SAVINGS**
  Reduces preliminary steps, allowing for a rapid start to fermentation.
- **GREATER SUSTAINABILITY**
  No rehydration required, ensuring lower water consumption and reduced energy use.
- **FEWER MICROBIOLOGICAL RISKS**
  Reduced labor minimizes the risk of external contamination.
- **FEWER OPERATIONAL ERRORS**
  No critical monitoring of rehydration temperature and greater reproducibility of industrial results.
- **OPTIMIZED FERMENTATION PERFORMANCE**
  Rapid and balanced cell growth, resulting in less stress on the yeast.

Easytech technology is applicable to:

SpiritoSPEED — YEAST

SpiritoSpeed **RCS**

Thermotolerant yeast with high alcohol tolerance. Produces a fruity ester-rich profile, ideal for rum and cachaça production.



SpiritoSpeed **RHA**

Vigorous sugarcane yeast for fast fermentations, producing floral, honeyed, and fruity notes that enhance rhum agricole character.



SpiritoSpeed **WSM**

Fast fermenter with elegant fruity and floral notes, ideal for single malt and aged whiskies.



SpiritoSpeed **WBL**

Strong fermenter with complex fruity character for all grain whisky types.



SpiritoSpeed **BCL**

Premium brandy yeast that enhances fresh fruity and floral aromas, with clean fermentation up to 15% ABV.



SpiritoSpeed **BFR**

Aroma-enhancing yeast with fresh and persistent fruity notes. Ideal for fruits based distillates.



SpiritoACTIVE — NUTRIENT

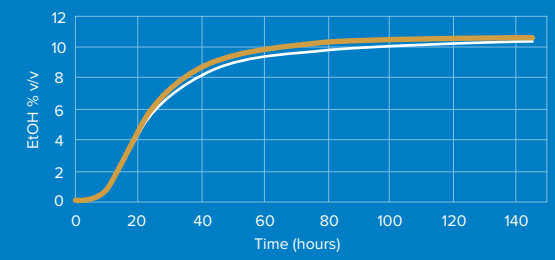
SpiritoActive **TWO**



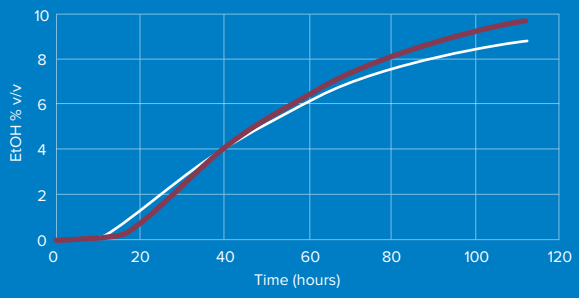
A fermentation activator based on autolysed yeast rich in branched-chain amino acids, which are essential for the biosynthesis of esters and the distillate's primary aromatic compounds. Thanks to its specific composition, it is an effective tool for obtaining more aromatic and higher-quality fermentations, contributing to the production of distillates with greater intensity, complexity, and aromatic persistence.

Easytech
CERTIFIED BY ENARTIS

- Maximum fermentation efficiency.
- Maximum aromatic expression.
- A sustainable, safe, and easily replicable solution for modern distillate production.



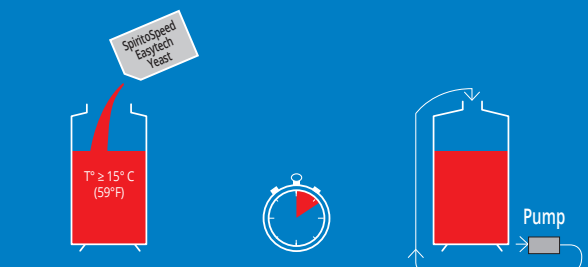
Comparison of the fermentation kinetics of rehydrated SpiritoSpeed WBL and SpiritoSpeed WBL Easytech.



Comparison of the fermentation kinetics of rehydrated SpiritoSpeed BFR and SpiritoSpeed BFR Easytech.

In both cases, the kinetics confirm that **Easytech provides fermentation performance equivalent to the rehydrated yeast.**

How to use SpiritoSpeed Easytech Yeast



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